

Cranberry Creek

RECIPE CARD 4" x 6"



A Taste Beyond Christmas

Cranberry Creek Pudding & Butter Sauce

Thaw pudding, remove plastic lid and cover with foil. Place pudding in covered saucepan of 1 inch of simmering water.

Steam for about twenty minutes, until warmed through. Serve with butter sauce, and whipped cream (optional)

Butter sauce recipe: In microwave melt together 1/2 cup butter and 1 cup white sugar until sugar dissolves, stirring often; add 1/2 cup whipping cream and 1 tsp vanilla, return to microwave to warm through.



For step by step tutorial go to www.cranberrycreek.com



Our Cranberry pudding is an old family recipe. We use fresh cranberries instead of dried fruits and nuts, for a wonderful change from traditional Christmas pudding. Only the finest ingredients are used, and then the pudding is steam-baked and flash-frozen to preserve its freshness. To our customer's delight, we also include the recipe for our decadent butter sauce - the ultimate topping for our wonderful dessert!

Cranberry Pudding is sold frozen... just thaw, steam and serve.